



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Joe'Mar Hooper, MPA
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food Reinspection #1

G Mirch Masala LLC
G Mirch Masala
7225 N 76th St
Milwaukee, WI

5/8/2015

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$213.00

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
CDC Risk Violation(s):	0	

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
2-103.11	Many critical violations present and not being attended to by the person in charge. See violations. The Person In Charge must make sure the requirements of the Food Code are followed. Repeat violation.	5/15/2015
3-302.11	1. A pan of raw chicken in the walk in cooler was over uncovered produce. Keep raw meats away from produce and under cooked products. Repeat violation. COS 2. There was food stored on the walk in cooler floor. Keep all food up by 6 inches. All food must be protected from cross-contamination.	5/15/2015



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3-304.11	<ol style="list-style-type: none"> 1. The dishwasher is not dispensing 100ppm chlorine. Repair washer to sanitize dishes and equipment properly. 2. Clean utensils were stored in a pot that was soiled. Store clean utensils in a clean container. 3. In the kitchen there is a pot stored on the floor. Keep food equipment off the floor. Reclean. 4. On the large prep table where was a pan with dirty knives, peelers and other pieces of equipment. Store all food equipment clean. 5. The nozzles on the soda dispenser are moldy. Clean as often as necessary to maintain clean. 6. The nan towel is being changed every 2-3 days. Change out nan towel daily. 7. ALL the cutting boards are grooved and stained with mold/mildew. Clean, replace or resurface cutting boards. 8. Clean the mold out of the basement ice maker. <p>Food equipment must be clean and sanitized before used with food. Repeat code.</p>	5/15/2015
3-304.14	<p>Dirty towels on many kitchen surfaces.</p> <p>Store wiping cloths in a sanitizing solution between use.</p>	5/15/2015
3-501.17	<p>Many food items in the walk in cooler were not date marked or were mis-dated. Beef, a pea dish, beans, lentils, creamed spinach, home made yogurt, and potatos.</p> <p>Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.</p>	5/15/2015
3-501.18	<ol style="list-style-type: none"> 1. 3 pans of food were discovered in an unrefrigerated cooler behind the bar. Food was spoiled and disposed of. COS 2. Kitchen manager did not know how old egg plant, and several other food items were in the walk in cooler. Food disposed. COS <p>Potentially hazardous food must be discarded if the container is not properly date marked or has exceeded the time allowed.</p>	5/15/2015
4-501.11	<p>Do the following:</p> <ol style="list-style-type: none"> 1. Replace, repair or remove the broken upright freezer and prep cooler in the kitchen. 2. Replace or repair the walk in freezer door so that ice does not build up on the outside. 3. Repair the walk in freezer condenser so that ice does not build up and drip onto food boxes. <p>If an extension is needed for any of these items and extension will be given upon request. Contact your inspector at 286-8544.</p>	5/15/2015
4-601.11	<p>Clean and maintain the following areas:</p> <ol style="list-style-type: none"> 1. Clean the rails /edges of the ice cream case from from dirt and debris. 2. Clean the dishwasher floor mats free from grime. 3. Clean all the shelves, ceiling and the floor in the walk in cooler free from grime, grease and debris. 4. Clean the food of the exterior of the blenders. 5. Clean the wall free from grease by the floor mixer. <p>Repeat code.</p>	5/15/2015



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5-202.11	1. Modify the air gap at the prep sink so that there is a 1 inch space between the pipe and the floor receptor. 2. Replace the missing floor drain cover in the kitchen. Remove the plate. 3. At the manual warewashing sink, repair the broken drains on the prewash, wash and rinse compartments. Properly repair plumbing. Repeat.	5/15/2015
6-501.111	Mouse droppings found in the kitchen under the dishwasher, behind the main bar, at the basement bar and under the wait station sink. Pest service was called immediately. A dead mouse was also found in the basement prep sink and was disposed of immediately. Provide effective pest control methods to eliminate pests. Clean out both bar cabinet free from unused and unnecessary items to prevent harborage areas. Check with exterminator first.	5/15/2015

Good Practice Violation(s): 10

Total Violations: 10

Notes:



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Reinspection notes: Due to the computer, the original text cannot be modified. Some violations were partially corrected. See notes.

3-302.11 Cross contamination. In the walk in cooler, raw chicken was next to produce, raw shell eggs were over yogurt, lettuce was touching a pan of raw fish, chicken blood was on the floor, a shelf of clean pans had been contaminated by food debris, a pot of yogurt was on the floor.

3-304.11 Food equipment must be clean and sanitized. Items 3, 4,5,6 and 8 were completed. The dishwasher is still not sanitizing, utensils in a dirty pot, and cutting boards are grooved and moldy.

3-501.17 Datemarking. There were undated foods in the cooler that were discarded. - pakora, potatoes and eggplant, baked potatoes, rice, homemade yogurt, and kheer.

3-501.18 Disposition

Expired food in the walk in cooler were: potatoes 4/30, corn 4/30, beef 4/30, chicken karahi 4/28, pakora 4/28, creamed spinach 4/28, garbonzo beans 4/30, kheer 4/27. Food disposed.

4-501.11 Items 1 and 2 were completed. #3 the freezer condenser is still dripping ice onto food boxes.

4-601.11 Non food contact items clean. Items 1, 2 and 4 completed. #3 and 5 were still dirty. Clean the wall and dough mixer and the dirty walk in cooler shelves and floor.

5-202.11 Plumbing. #2 and 3 complete. #1 the air gap at the vegetable prep sink still needs to have the air gap changed.

6-501.111 Pests. Mouse droppings still found under the dishwasher and under the waitress station handsink. Pest control hired and no new activity noted. Clean up old droppings.

Additional violation: Improper thawing of chicken in the prep sink. Have water running to thaw food.

Fee assessed.

It is recommended that another person or 2 get their certified food managers certificate. Self checklist was previously dropped off after routine inspection and prior to reinspection.

A scale is present in the kitchen to weigh food by the pound. See special order to obtain scale license.

On 5/8/2015, I served these orders upon G Mirch Masala LLC by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature